

## IN THE CLAIMS

1. (Currently Amended) A high-protein baked food product, comprising at least:  
at least 15% by weight (~~on on~~ a dry weight basis basis), based on the whole food product, of a protein component;  
an ~~oil and fat~~ oil/fat component; and  
a saccharide component,  
wherein said high-protein baked food product is obtainable by finely grinding a first material mixture comprising a protein component, an ~~oil and fat~~ oil/fat component, and a saccharide component, stirring the mixture to give a creamy primary product, mixing the primary product with a secondary material mixture provided separately from the primary product and comprising at least an ~~oil and fat~~ oil/fat component and a saccharide component, and baking the mixture, wherein the stirring of the first material mixture is carried out under heating conditions of 40 to 60°C.
2. (Currently Amended) The high-protein baked food product according to claim 1, wherein said protein component is a ~~highly purified~~ whey protein isolate (WPI).
3. (Previously Presented) The high-protein baked food product according to claim 1, wherein the amino acid score based on an adult amino acid scoring pattern is 100.
4. (Currently Amended) The high-protein baked food product according to ~~any one of~~ claim 1, wherein said saccharide component is a sugar alcohol.
5. (Original) The high-protein baked food product according to claim 4, wherein said sugar alcohol is selected from the group consisting of xylitol, sorbitol, and a mixture thereof.
6. (Currently Amended) The high-protein baked food product according to ~~any one of~~ claim 1, which ~~further~~ comprises a ~~trophicity enhancing~~ further component selected from the group consisting calcium components, iron components, vitamins and dietary fibers.
7. (Currently Amended) The high-protein baked food product according to claim 1, further comprising 6, wherein said ~~trophicity enhancing~~ component is a calcium component

and/or an iron component.

8. (Currently Amended) The high-protein baked food product according to any one of claim 1 wherein, in a stress curve obtained by applying a tensipressor with a diameter of plunger of 5 mm (diameter of plunger: 5 mm) to the baked food product, the maximum stress value is not more than 15 N.

9. (Currently Amended) The high-protein baked food product according to any one of claim 1, wherein, in the application of a tensipressor to a high-protein baked food product under conditions of plunger diameter 5 mm and sample table travel speed 60 mm/min, the chew work of the food product, determined as a plunger work in a period between the start of contact of the food product with the plunger and 0.5 sec after the start of contact of the food product with the plunger is not more than  $2.0 \times 10^{-3}$  J.

10. (Currently Amended) The high-protein baked food product according to any one of claim 1, which is a cookie or a biscuit a cookie-like food product.

11. (Currently Amended) The high-protein baked food product according to any one of claim 1, wherein said protein component is contained in an amount of 18 to 29% by weight (on on a dry weight basis) basis based on the whole food product.

12. (Currently amended) The high-protein baked food product according to any one of claim 1, wherein said oil and fat oil/fat component is contained in an amount of 32 to 39% by weight (on on a dry weight basis) basis based on the whole food product.

13 - 20. (Cancelled)

21. (Currently Amended) A process for producing a high-protein baked food product, comprising at least:

at least 15% by weight (on on a dry weight basis basis), based on the whole food product, of a protein component;

an oil and fat oil/fat component; and

a saccharide component, said process comprising the steps of:

finely grinding a first material mixture comprising a protein component, an oil/fat oil and fat component, and a saccharide component, and stirring the mixture to prepare a creamy primary product;

providing, separately from said primary product, a secondary material mixture comprising at least an oil and fat oil/fat component and a saccharide component; and mixing the primary product with the second material mixture and baking the mixture to give a high-protein baked food product, wherein the stirring of the first material mixture is carried out under heating conditions of 40 to 60°C.

22. (Cancelled)

23. (Currently Amended) The process according to claim 21, wherein said oil/fat oil and fat component is contained in an amount of 27 to 35% by weight, on a weight basis based on the whole first material mixture in the first material mixture.

24. (Currently Amended) The process according to claim 21, wherein the second material mixture is prepared by adding a saccharide component to the separately stirred oil and fat oil/fat component and further stirring the mixture.

25. (Previously Presented) The process according to claim 21, wherein the mixing of the primary product with the second material mixture is carried out by mixing the primary product, which has been heated and melted, with the second material mixture.

26. (Currently Amended) The process according to claim 21, wherein said protein component is a highly purified whey protein isolate (WPI).

27. (Previously Presented) The process according to claim 21, wherein said saccharide component is a sugar alcohol.

28. (Currently Amended) The process according to claim 21, wherein, in a stress curve obtained by applying a tensipressor with a diameter of plunger of 5 mm (diameter of plunger: 5 mm) to the high-protein baked food product, the baked food product has a maximum stress value of not more than 15 N.

29. (Currently Amended) The high protein baked food product process according to claim 21, wherein said protein component is contained in an amount of 18 to 29% by weight (~~on on~~  
a dry weight basis) based on the whole food product.

30. (Currently Amended) The high protein baked food product process according to claim 21, wherein said ~~oil and fat~~ oil/fat component is contained in an amount of 32 to 39% by weight (~~on on~~  
a dry weight basis) basis based on the whole food product.

31. (New) A process for enhancing softness or chewability of a high-protein baked food product comprising at least 15% by weight of protein on a dry weight basis based on a total weight of the baked food product, the process comprising the steps of (i) providing first and second material mixtures, the first material mixture comprising a protein component, an oil/fat component and a saccharide component and the second material mixture comprising at least an oil/fat component and a saccharide component, (ii) finely grinding the protein component, oil/fat component and saccharide component of the first material mixture and stirring the finely ground mixture with heating between 40 to 60°C to form a creamy primary product, (iii) mixing the creamy primary product with the second material mixture, and (iv) baking the mixture from step (iii) to form the high-protein baked food product such that the high-protein baked food product comprises at least 15% by weight of protein and has a softness or chewability that is enhanced as compared with a softness or chewability of the high-protein baked food product if prepared with the same components but without the step (ii) of forming the creamy primary product and mixing the creamy primary product with the second material mixture before baking.

32. (New) A high-protein baked food product prepared by the process according to claim 31.